

☎ 609-342-0815

📍 @LABAMBALBI 📷

B.Y.O.B.



122 N BAY AVE.
BEACH HAVEN, NJ
08008

APPETIZERS

CHIPS & SALSA

Red & Green Salsas

GUACAMOLE & CHIPS

CHILI LIME CALAMARI

Side of Fra Diablo

QUESO & CHIPS

WINGS A LA DIABLA (8) 🔥

Made to order Salsa Diabla
bleu cheese & celery

LA BAMBA NACHOS

Home-made chilli, melted queso, lettuce, pico
de Gallo, sour cream, crumbled cheese

SKIRT STEAK TOSTADAS

crispy tortilla, guacamole, skirt steak, bamba
sauce, pickled red onions, queso fresco, cilantro

FRIED PICKLES (8-SPEARS)

side of Bamba sauce

COCTEL DE CAMARÓN

Mexican Shrimp cocktail- tangy cocktail
sauce, pico, shrimp, avocado. side of chips

MEXICAN STREET CORN

corn on the cob, cajun crema,
crumbled cheese, tajin

MEXICAN NACHOS

refried beans, jack cheese, pico de Gallo,
pickled jalapenos, sour cream, guacamole,
farm cheese

ADD CHICKEN+5 STEAK+7 SHRIMP+7 CARNITAS+5.5



\$7

\$14.5

\$17.5

\$11.5

\$17.5

\$16.5

\$18

\$14

\$16.5

\$8

\$15

BURRITOS

WRAPPED IN FLOUR TORTILLA OR BOWL

CALIFORNIA BURRITO

rice, beans, guacamole, pico, fries

CHICKEN+5 STEAK+6 SHRIMP+6.5

CARNITAS+5 CHORIZO+5 AL PASTOR+5

LA BAMBA BURRITO

rice, beans, lettuce, pico, sour cream

CHICKEN+5 STEAK+6 SHRIMP+6.5

CARNITAS+5 CHORIZO+5 AL PASTOR+5

BURRITO DE MARISCOS

rice, beans, shrimp, scallops, fish
lettuce, guacamole, pico

\$12

\$11

\$18

ENCHILADA STYLE

-Topped with Salsa
& Melted Cheese-
RED OR GREEN- \$3
MOLE- \$3.5

TACOS

3X ORDER. MADE WITH SOFT SHELL CORN TORTILLAS

FISH TACOS (4)

\$18

battered white fish, bamba sauce,
pico, farm cheese, avocado

CARNE ASADA

\$16.5

mexican grilled skirt steak, grilled
onions, farm cheese

AL PASTOR

\$14.5

Marinated pork, pineapples,
diced onions & cilantro

CARNITAS

\$14.5

Shredded braised pork, diced
onions & cilantro

GRILLED CHICKEN

\$14.5

lettuce, pico, Monterey cheese

SHRIMP PASTOR

\$16.5

sautéed shrimp, onions, and
pinapples in adobo. topped with
diced onions & cilantro

CHORIZO

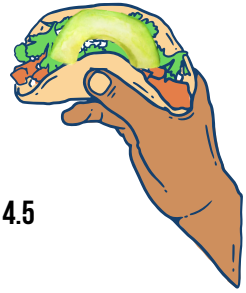
\$14.5

House made Chorizo, diced
onions & cilantro

BRUSSEL SPROUTS

\$14.5

Crispy Brussels sprouts, bamba sauce,
pico, farm cheese, avocado



QUESADILLAS

FLOUR TORTILLA. SIDE OF SOUR CREAM & SALSA

CARNE ASADA

\$16.5

Skirt Steak, Peppers & Onions

CHICKEN & CHEESE

\$15

CARNITAS

jalapeños & onions

SHRIMP

Seasoned Shrimp

\$16.5

\$18

AL PASTOR

marinated pork & pineapples

\$16

VEGETABLES

sautéed peppers, onions, zucchini

\$14

CHEESE

\$11.5



3.2% Debit/Credit Card Fee

ENTREES

-Served with Soup OR Salad-

CARNE ASADA \$35

Skirt steak grilled with onions Served on a sizzling plate with rice & beans, sliced farm cheese, blistered jalapeno, guacamole & pico de Gallo

MANGO HABANERO SEAFOOD \$35

Seared Diver Scallops & XL shrimp topped with a chunky mango habanero salsa. served over rice & sweet plantains

ROSA'S CHICKEN ENCHILADAS (4) \$24

Rolled Tortillas stuffed with shredded chicken. Tossed in your choice of salsa Verde, Roja OR Mole. Topped with lettuce, sour cream, farm cheese & avocado. side of Rice & Beans

- Featured in David Page's "Food Americana" book, Rosa's Mole is a complex recipe made with chillies chocolate & tons of love.

CAMARONES ALA DIABLA \$25

XL Shrimp sauteed with garlic & a mixture of chillies and sauces that with truly bring the heat, side of Rice & Beans

CAMARONES AL AJILLO \$25

XL Shrimp sauteed in a garlicky sauce. Side of Rice & Beans

SEAFOOD VALENTINA \$37

Diver Scallops & XL Shrimp sauteed with Spanish chorizo, zucchini, peppers, onions, tomato, corn & mixed herbs. Side of Rice & Beans

BISTEC ALA POBRE \$39

12oz. Ribeye, 2 over-easy eggs, whole chorizo, sliced farm cheese, fried plantains, avocado, pico, Rice & Beans

CHILAQUILES \$28

Tortilla chips simmered in Red OR Green salsa, topped with sour cream red onions, farm cheese, avocado. 2 over-easy eggs & skirt steak. Side of Rice & Beans

SEAFOOD AL TEQUILA \$45

Half Lobster, Diver Scallops & Shrimp sauteed with garlic, herbs, tequila & lime. served with rice & beans

GRILLED CHICKEN PLATTER \$25

Marinated Chicken ala plancha. served with Rice & Beans. pico de gallo, queso fresco & sliced avocado

SIZZLING FAJITAS

-Served with Soup OR Salad-

Sauteed peppers, onions & squash. served with Rice & Beans, 3 flour tortillas, pico, guacamole & sour cream

SKIRT-STEAK \$30 **CHICKEN \$26**

VEGETABLES \$19 **SHRIMP \$30**

MIXED \$34 **COMBO \$32**

Skirt Steak, Chicken & Shrimp Skirt Steak & Chicken

SALADS

LA BAMBA SALAD

Mixed greens, onions, tomatoes, cucumbers, radishes, crumbled cheese, crispy tortilla strips, side of house lime vinaigrette

TACO SALAD

crispy tortilla bowl, filled with mixed greens, pico, guacamole, crumbled cheese, side of lime vinaigrette

SOUTHWESTERN SALAD

Mixed greens, corn, black beans, avocado, tomatoes, onions. side of southwest ranch

CHICKEN-18 **SKIRT STEAK-21**
SALMON (BLACKENED)-25 **SHRIMP-21**

EMPANADAS

ORDER OF 3. SIDE OF BAMBA SAUCE

CHICKEN \$14

BEEF PIPCADILLO \$14.5

CHEESE 13.5

CRAB \$16



SIDES

RICE \$5.5

BEANS \$5

FRIES \$6.5

TORTILLA CHIPS \$5

BRUSSELS \$9

4OZ. QUESO \$4

4OZ. GUAC \$4

2OZ. DRESSING/SALSA/SOUR CREAM/BAMBA SAUCE \$1.5

CHICKEN TORTILLA SOUP. 16OZ-\$9 32OZ-\$18

DESSERTS

CHURROS (4) \$12.5

Caramel Stuffed



HOME-MADE FLAN \$8

PLATANOS FRITOS. \$9

fried sweet plantains with sweetened condensed milk

HOME-MADE TRES LECHES CAKE \$8

DRINKS

MEXICAN SODAS 3.75

HORCHATA 24OZ. 6

rice flour, cinnamon, milk based drink

JAMAICA 24OZ. 6

house brewed hibiscus iced tea. (sweet)

STRAWBERRY LEMONADE 24OZ. 6

